

## BACON APPLE STUFFED PORK CHOPS

- 7 lbs 8 oz Dressing/stuffing, prepared
- 1 lb 14 oz Apples, chopped skin on
- 50 slices Rangeline Hickory Smoked Bacon, cooked crisp and crumbled
- 10 oz Pecan pieces
- 50 12 oz Center Cut Porterhouse Pork Chops
- Apple cider, if desired

1. Heat convection oven to 300°F.
2. Combine dressing, apples, bacon and pecans, mix well. Add water or chicken broth if needed for mixture to stick together.
3. Mark chops on char grill by cooking 3 minutes per side.
4. Cut slit in side of each chop to form a pocket. Stuff 3 to 4 ounces dressing into each pocket. Arrange chops in baking pan, drizzle with apple cider if desired. Cover and bake at 300°F for 30 to 40 minutes or until dressing reaches an internal temperature of 165°F.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 lb 14 oz Apples, chopped skin on</a> , <a href="#">10 oz Pecan pieces</a> , <a href="#">50 12 oz Smithfield Center Cut Porterhouse Pork Chops</a> , <a href="#">50 slices Smithfield Apple Cider Cured or Hickory Smoked Bacon, cooked crisp and crumbled</a> , <a href="#">7 lbs 8 oz Dressing/stuffing, prepared</a> , <a href="#">Apple cider, if desired</a>
<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Serving Size</b>	50